

Silos Restaurant

Tasting Menu

canapé

Wileys Creek Sparkling Brut NV

charred Queensland scampi
celeriac, green apple, radish, crisp rice

Centennial Reserve Arneis 2013

pine nut 'risotto'

fermented blueberries, bronze fennel, pine oil

Running Horse Aged Semillon 2006

deboned quail

liquorish, hazelnuts, compressed rhubarb

Rob Dolan Pinot Noir 2012

poached Northern Rivers veal loin,
braised tendon, warrigal greens, almond 'tofu', crispy rice

Terre à Terre Cabernet Sauvignon 2012

18 month old cow cheddar
peach, chinese almonds, brioche

sorbet

native lilly pilly cheesecake,
mascarpone, violets, caramelised white chocolate,
frosted sugar

Wileys Creek Traminer Riesling 2013

without wines \$95

with wine \$135

Silos Tasting Menu must be enjoyed by the whole table only
Available 12-1.30pm Lunch, and 6-9 pm Dinner
To reserve your table, email dine@silos.com.au or call (02) 4448 6160
We look forward to serving you at Silos.



Silos Restaurant

Bread
\$6.00

house baked organic stoneground flour bread,
choice of grain sourdough or rye bread
with extra virgin olive oil

START
\$18.00

kangaroo carpaccio,
fresh currants, pickled vegetables, onions
wattleseed crumbs

gentle braise of Australian squid,
saffron emulsion, young almonds,
zucchini flower, crème fraîche

deboned quail,
liquorish, hazelnuts,
compressed rhubarb, sorrel

pine nut 'risotto',
fermented blueberries,
bronze fennel, pine oil

Please note children's menu available
Please advise staff of dietary requirements

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MIDDLE
\$34.00

Tasmanian King salmon confit,
blackened coconut, cucumber,
radish salad, roasted lemon

Roasted duck breast,
cauliflower cream, rainbow chard,
pickled cherries, kohlrabi, pepper berry

Poached Northern Rivers veal loin,
braised tendon, warrigal greens,
almond 'tofu', crispy rice

Slow cooked game egg,
spaghetti squash, triple cream fromage,
black moss, mizuna

SIDES
\$8.00

mixed organic salad leaves, with cabernet sauvignon vinegar dressing

southern highland potatoes – potato puree

steamed green beans, with macadamia nut dukka and smoked oil

END
\$16.00

layers of Valrhona chocolate,
whisky, smoked jelly
meringue

passionfruit soufflé,
frozen yogurt, olive oil, frosted thyme,
(please allow 15 minutes)

native lilly pilly cheesecake,
mascarpone, violets,
caramelised white chocolate, frosted sugar

Australian chèvre, truffle pecorino,
freeze dried honey, ribberries,
served with fruit and nut bread

TEA
\$4.50

supplied by Berry Tea Shop

Earl Grey, English Breakfast or Digestive Tea

COFFEE
\$4.50

exclusively blended by Montague Coffee – South Coast
“Silos Blend” 100% organic Arabica coffee

Flat White, Latte, Cappuccino, Long Black, Piccolo, Macchiato, Espresso
served with hand rolled peanut butter chocolate truffle

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